

APPETIZERS

Octopus Carpaccio

Thinly sliced poached Spanish octopus, served chilled, baby arugula salad, lemon olive oil, shaved Parmigiano GF 12

Fried Calamari

Flour coated fresh calamari, lightly fried, complemented with zesty marinara sauce 11

Portabello & Prosciutto Tower

Grilled Portabello & tomato, prosciutto, smoked mozzarella & roasted red pepper coulis GF 11

Bruschetta

Grilled Tuscan style bread, fresh tomatoes, basil, olive oil, balsamic reduction, Parmigiano 8

Prince Edward Island Mussels

White wine & garlic or marinara sauce GF 12

Roasted Artichokes

Fire-roasted artichokes over sautéed baby spinach, white wine truffle sauce GF 12

Mozzarella di Bufala & Prosciutto

Thinly sliced Prosciutto di Parma, Bufala mozzarella & fire-roasted peppers GF 13

Formaggi

A plate of fresh, Asiago, Parmigiano Reggiano & Piave, with crackers & fig marmalade GF 10

Sausage & Broccoli Rabe

Grilled sweet Italian sausage & sautéed broccoli rabe, cannellini beans & sun-dried tomatoes, drizzled with White truffle oil GF 11

Beef Carpaccio

Thinly sliced beef tenderloin, petite arugula salad, shaved Parmigiano, black truffle horseradish aioli drizzle GF 13

Jumbo Shrimp Cocktail

Jumbo shrimp, homemade cocktail sauce GF 15

Eggplant La Locanda

Rolled eggplant, spinach & roasted peppers, melted mozzarella, light roasted garlic cream sauce GF 10

New Zealand Cockles

White wine & garlic or marinara sauce GF 13

Affettati

A plate of thinly sliced cured meats, Speck del Tirolo, Prosciutto di Parma, Black Truffle Salame GF 12

Grilled Quail

Bed of grilled, shaved fennel & smoked pancetta 13

SOUPS & SALAD

Classic Caesar Salad

Crisp Romaine lettuce, croutons, Parmigiano, classic Caesar dressing 7

Screppelle Soup

Delicately rolled homemade egg crepes sprinkled with Parmigiano, served in our homemade chicken broth 8

Minestrone Soup

Traditional vegetable soup 6

Classic Wedge Salad

Iceberg lettuce, prosciutto, beets, carrots, tomato & Blue Cheese dressing GF 8

House Salad

Organic spring mix, cherry tomatoes, carrots & aged balsamic Vinaigrette GF 7

Arugula & Endive Salad

Organic baby arugula & Belgian endive, red wine poached pears, crumbled Gorgonzola, sun-dried cranberries, golden raisins & walnuts, pomegranate vinaigrette GF 8

Insalata Caprese

Sliced mozzarella, tomatoes, fire-roasted red peppers, basil, aged balsamic glaze GF 11

Add the Following to any Salad:

Shrimp	\$3.50 ea	Chicken	\$4.00
Crabcake	\$8.00	Salmon	\$6.00

GF — ITEMS CAN BE PREPARED GLUTEN FREE UPON REQUEST

ENTRÉE SALADS

Blackened Salmon Salad

Organic spring mix, sun-dried cranberries, pomegranate, blueberry vinaigrette GF 13

Smoked Salmon & Beet Salad

Arugula, goat cheese & pomegranate blueberry vinaigrette GF 13

Grilled Chicken Salad

Organic spring mix, poached pears, Gorgonzola, Cabernet Dijon vinaigrette GF 13



Grilled Calamari Salad

Organic spring mix, Limoncello dressing GF 12

Grilled Shrimp & Avocado Salad

Organic spring mix, pomegranate vinaigrette GF 15

Wedge Salad

Iceberg lettuce, prosciutto, tomato, carrots, beets & blue cheese dressing GF 8

PANINI

Michelangelo

Sliced turkey breast, fresh mozzarella, La Locanda dressing, House made Focaccia Bread & fried zucchini chips GF 10

Turkey Club Wrap

Turkey breast, crispy pancetta, lettuce, tomato, flour tortilla & spring mix salad GF 10



Angus Burger

10oz Certified Angus beef, provolone, Kaiser roll & fried zucchini chips GF 10



Grilled Vegetable Burger

4oz Vegetable burger with tomato, red onion, choice of American / Provolone or Mozzarella Cheese with fried zucchini chips on Focaccia bread GF 10

La Locanda Grilled Chicken

Fontina cheese, lettuce, tomato, La Locanda Dressing Home made focaccia bread & fried zucchini chips GF 10

ENTREES

Cheese Ravioli

Homemade stuffed ricotta cheese with La Locanda's fresh tomato sauce, topped with parmigiana cheese & basil 15

Spaghetti & Meatballs

Our delicious homemade meatballs served with our classic tomato sauce 13

Penne alla Vodka

Penne pasta, prosciutto, vodka tomato cream sauce GF 15

Orecchiette

Ear-shaped pasta, sautéed chicken, broccoli florets, roasted garlic, white wine sauce, extra virgin olive oil, breadcrumb & Parmigiano GF 14



Chicken alla Parmigiana

Breaded chicken cutlet topped with marinara sauce & mozzarella cheese, side of spaghetti 15



Chicken Massimo

Sautéed asparagus, mushrooms, sun-dried tomatoes, Fresh mozzarella & white wine with a touch of tomato sauce, side of spaghetti GF 15



Rigatoni alla Campagnola

Sautéed wild mushrooms, ground sweet sausage, roasted red peppers, touch of tomato GF 14

Fettuccine Bolognese

Ground veal, pork & beef simmered in a light San Marzano tomatoes & red wine over fresh egg fettuccine GF 14

Lasagna alla Bolognese

Layered homemade pasta, ground veal, pork & beef, mozzarella cheese, tomato sauce 19

Timballo di Teramo—House Specialty

Light crêpes pasta, layered with a spinach omelette & tiny meatballs on a bed of marinara sauce, topped with besciamella sauce 18

Eggplant Rollatini

Thinly sliced eggplant rolled with Parmigiano & mozzarella cheeses, baked with marinara sauce, side of spaghetti GF 15

Veal Piccata

Sautéed veal medallions white wine, lemon, caper sauce, side of spaghetti in the same sauce GF 17